

# Lobster Shop South

## dinner menu

### Starters

<b>NEW ENGLAND CLAM CHOWDER</b> .....	\$6
ocean clams, sautéed vegetables, wilcox dairy cream	
<b>LOBSTER BISQUE</b> .....	\$9
rich lobster stock, langoustine-tomato relish, tarragon oil	
<b>MANILA CLAMS</b> .....	\$13
dabob bay clams, garlic, butter, white wine, fresh herbs	
<b>CRISP FRIED CALAMARI</b> .....	\$10
calamari steak strips, lemon caper aioli	
<b>OYSTERS ON THE ½ SHELL</b> .....	\$13
local hood canal oysters, jalapeno cocktail sauce or champagne mignonette	
<b>DUNGENESS CRAB &amp; ROCK SHRIMP DIP</b> .....	\$13
dungeness crab, gulf rock shrimp, artichoke hearts, asiago cheese, toasted baguette	
<b>GULF STREAM PRAWNS</b> .....	\$13
sautéed sweet prawns, garlic, basil, italian parsley, crème, on toasted baguettes	
<b>DUNGENESS CRAB CAKES</b> .....	\$17
pure dungeness crab, sauce gribiche, lemon caper aioli	
<b>SAMPLER PLATTER</b> .....	\$23
dungeness crab & rock shrimp dip, sautéed prawns, crisp fried calamari	

### Salads

<b>CAESAR</b> .....	\$7
romaine, seasoned croutons, shaved asiago cheese	
<b>GRILLED CAESAR</b> .....	\$8
charbroiled romaine heart, seasoned croutons, shaved asiago cheese	
<b>LOBSTER SHOP SIGNATURE</b> .....	\$8
mixed greens, blue cheese crumbles, apple, candied pecans, grapefruit vinaigrette	
<b>BLT WEDGE</b> .....	\$8
iceberg lettuce, smoked bacon, cherry tomatoes, crispy onions, Pt Reye's blue cheese dressing	
<b>SMOKED SALMON</b> .....	\$17
romaine lettuce, lox style salmon, red onion, cucumber, bagel croutons, goat cheese, lemon caper vinaigrette	
<b>SHELLFISH LOUIE</b> .....	shrimp \$15
.....dungeness crab & shrimp \$19	
iceberg lettuce, hardboiled egg, tomato, cucumber, grilled asparagus	

\* All Fish and Steaks are cooked to order. Consuming raw, undercooked or unpasteurized food may increase your risk of food borne illness, especially if you have certain medical conditions.

Jeff Bishop, Executive Chef

## From the Sea

<b>DUNGENESS CRAB CAKES</b> .....	\$28
pure dungeness crab, red potatoes, asparagus, sauce gribiche, lemon caper aioli	
<b>PAN SEARED ALASKAN WEATHERVANE SEA SCALLOPS*</b> .....	\$30
nueske's bacon & onion relish, chive mashed potato, grilled asparagus	
<b>SCAMPI AGLIO</b> .....	\$29
jumbo prawns, olive oil, garlic, basil, parsley, garlic mashed potatoes, lemon dressed arugula	
<b>FRIED OYSTERS</b> .....	\$24
hood canal oysters, lemon caper aioli, campfire potatoes, broccolini	
<b>LOBSTER CARBONARA</b> .....	\$28
sweet maine lobster meat, cracked black pepper, bacon, peas, cream, egg noodles	
<b>CLAM LINGUINI</b> .....	\$22
dabob bay manila clams, garlic, butter, white wine, fresh herbs	
<b>MAINE LOBSTER TAIL*</b> .....	M/P
east coast favorite, roasted fingerling potatoes, grilled asparagus	
<b>AUSTRALIAN LOBSTER TAIL*</b> .....	M/P
king of the cold water lobs, roasted fingerling potatoes, baby carrots	
<b>ALASKAN KING CRAB LEGS</b> .....	M/P
1 ¼ pounds of enormous king crab legs, drawn butter, white cheddar scalloped potatoes, baby carrots	

## From the Farm

<b>GRILLED ½ CHICKEN*</b> .....	\$21
draper valley semi-boneless chicken, herb encrusted, campfire potatoes, cherry tomato-mixed herb salad	
<b>FILET MIGNON *</b> .....	\$36
char grilled Nebraska corn fed USDA choice 8 oz filet, blue cheese mashed potatoes, grilled asparagus, port wine reduction sauce	
<b>NEW YORK STRIP LOIN*</b> .....	\$35
char grilled Nebraska corn fed USDA choice 12 oz strip loin, roasted mushroom ragout, tillamook white cheddar scalloped potatoes, sautéed baby carrots & pearl onions	
<b>TOP SIRLOIN*</b> .....	\$26
char grilled Nebraska corn fed USDA choice 10oz sirloin, green peppercorn-chive butter, garlic mashed potatoes, broccolini	

## Combinations

<b>SEAFOOD TRIO</b> .....	\$35
grilled salmon fillet, two butterflied prawns, dungeness crab cake, garlic mashed potatoes, baby carrots	
<b>STEAK &amp; PRAWNS*</b> .....	\$34
grilled Nebraska corn fed USDA choice 8 oz top sirloin, 2 garlic roasted gulf prawns, broccolini, garlic mashed potatoes	
<b>STEAK "OSCAR" W/ LOBSTER*</b> .....	\$40
grilled Nebraska corn fed USDA choice 8 oz top sirloin, maine lobster knuckle meat, sauce béarnaise, asparagus, garlic mashed potatoes	
<b>STEAK &amp; AUSSIE TAIL*</b> .....	M/P
grilled Nebraska corn fed USDA choice 8 oz top sirloin, oven roasted lobster tail, asparagus, garlic mashed potatoes	

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